

CLAIMS

1. A method for scalding of slaughtered poultry, for example chickens, hens, turkeys, ducks, or geese, prior to plucking thereof, where the birds while shackled by their feet
5 are conveyed through a scalding chamber, preferably via a sluice device, in which chamber a precisely controlled heated atmosphere of humid, hot air is established by blowing in steam at the bottom of the scalding chamber, which air is recirculated and blown directly onto the poultry, and where the scalding period is determined by the length and course of the conveyor and by the capacity and/or speed of the conveyor,
10 characterised in that a scalding chamber having a relatively large height is used, and that the scalding chamber conveyor, including its nozzles, extends through two or more levels (storeys).
2. A method according to claim 1, characterised in that two or more scalding
15 chambers with mutually different temperature zones are used.
3. A method according to claims 1 and 2, characterised in that a short first zone having an extra high temperature is used, for example in the range of approximately 85°C.
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4. An apparatus for use by the method according to claim 1, and comprising a scalding chamber with a conveyor having a course with a number of preferably mutually parallel lengths, and comprising entry and exit sluices, which conveyor extends past a system of secondary nozzles being adapted for blowing humid, hot air directly on
25 poultry passing the said secondary nozzles on said conveyor, said apparatus comprising a system of primary nozzles being adapted for blowing in steam at the bottom of the scalding chamber for producing an atmosphere of humid hot air, which air is recirculated via said secondary nozzles, characterised in that the scalding chamber is with a large height, and that the scalding chamber conveyor,
30 including its secondary nozzles, is adapted in such a way that it extends through two or more levels (storeys), and that said entry and exit sluices preferably are placed at different levels (storeys).

5. An apparatus according to claim 4, characterised in that it comprises several scalding chambers each having its own temperature zone, for example a first scalding chamber with a scalding temperature of approximately 60°C, and a second
5 scalding chamber with a scalding temperature of approximately 50°C.
6. An apparatus according to claim 4, characterised in that it comprises a short first zone having a higher scalding temperature of approximately 85°C.
- 10 7. An apparatus according to claim 4, characterised in that the scalding chamber is adapted for being placed externally, preferably as an additional building to an existing slaughterhouse, and that the entry and exit sluices are preferably built into an outer wall of the slaughterhouse.
- 15 8. An apparatus according to claim 4, characterised in that the scalding chamber is adapted for extending between two storeys of a slaughterhouse building.